



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## VIEUX CARIGNAN Côtes du Brian

Cherry red in colour, the nose has intense red fruits. On the palate there is nice acidity and soft rounded tannins which are wrapped around good spicy notes and soft red fruits. This is an elegant wine which is typical of the best examples region.

### FICHE TECHNIQUE

#### Appellation

IGP Côtes du Brian

#### Millésime

2012

#### Cépages

These vines are situated in the ideal location for the grape variety. Planted back in the Victorian era, 1890 to be exact, these vines are now 124 years old. Due to the considerable age of the vines the wines produced, whilst being low yielding, are of very high quality and continue the tradition of wines being made of Carignan is the local region.

#### Rendement

35 HL / Ha

#### Degré

14% alc./vol

#### Terroir

Clay limestone

#### Vinification

Hand- harvested, the grapes are placed in small baskets to maximize the quality of the grapes and minimize any damage whilst in transit to the winery. Fermentation lasts for 10 days at a temperature of 24°C to 28°C. The wine is then left on its lees for a further 28 days to slowly extract the full potential of the grapes. The wine is then moved to tank for a further 18 months to slowly mature.

#### Élevage

Aged in vat 18 months

### RÉCOMPENSES

#### Jancis Robinson

16.5 / 20

#### Guide Bettane & Dessauve 2015

14,5 / 20